

Original document**Multilayer wrapping film esp. for artificial sausage skin - has barrier layer with low oxygen-permeability of partly aromatic polyamide, outer and inner layers of aliphatic polyamide**

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Priority number(s): DE19904001612 19900120

[View INPADOC patent family](#)**Abstract of DE4001612**

Biaxially oriented, multilayer, tubular wrapping (I) for paste-type materials, esp. artificial sausage skin, is claimed, based on polyamide; (I) comprises a barrier layer (1) with low permeability to oxygen, comprising partly-aromatic- and/or copolyamide (II), with outer (2) and inner layers (3) of aliphatic- or aliphatic copolyamide or a polymer mixt. thereof. Pref. (2) and (3) can be of the same or different; (II) comprises units of aliphatic diamines, esp. caprolactam and/or hexamethylene diamine, and units of aromatic diacids, esp. iso-and/or terephthalic acid, or of aromatic diamine units, esp. xylylene- and/or phenylene-diamine, and aliphatic diacid units, esp. adipic acid, in which case (1) comprises mixt. of partly-aromatic- and linear aliphatic-polyamides; thickness of (1) is not more than 50%, (not more than 40%) of the total thickness of (I), which is 30-60 (40-50, pref. not above 45) microns; dia. of (I) is 30-150 (40-135)mm; layer (2) and/or (3) is of polyamide 6, 66, 11 or 12, aliphatic copolyamide with units PA 6, 66 and/or 12, or a mixt. thereof; pref., (2) or (3) contains polyester (esp. PBT), polyolefin (esp. polyethylene) or ionomers; (I) comprises 3-layer co-extruded film, etc.. USE/ADVANTAGE - W.r.t. prior-art polyamide-based multilayer wrapping materials, (I) has an increased barrier action w.r.t. oxygen and water vapour, so extra layer of polyolefin is not required; goods wrapped in (I) show no loss of moisture (shrinkage, etc.) even after storage for 6 wks.. Esp. used for sausages which are to be boiled, etc..

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⑯ Mehrschichtige Verpackungshülle auf Basis von Polyamid

⑯ Die biaxial streckorientierte mehrschichtige schlauchförmige Verpackungshülle für pastöses Füllgut, insbesondere künstliche Wursthülle, besteht aus einer Barrièreschicht mit verringriger Sauerstoffdurchlässigkeit, einer äußeren Schicht und einer inneren Schicht. Die Barrièreschicht enthält ein teilaromatisches Polyamid und/oder Copolyamid, die äußere und die innere Schicht ein aliphatisches Polyamid oder Copolyamid oder eine Polymermischung aus wenigstens einer der beiden Verbindungen.

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